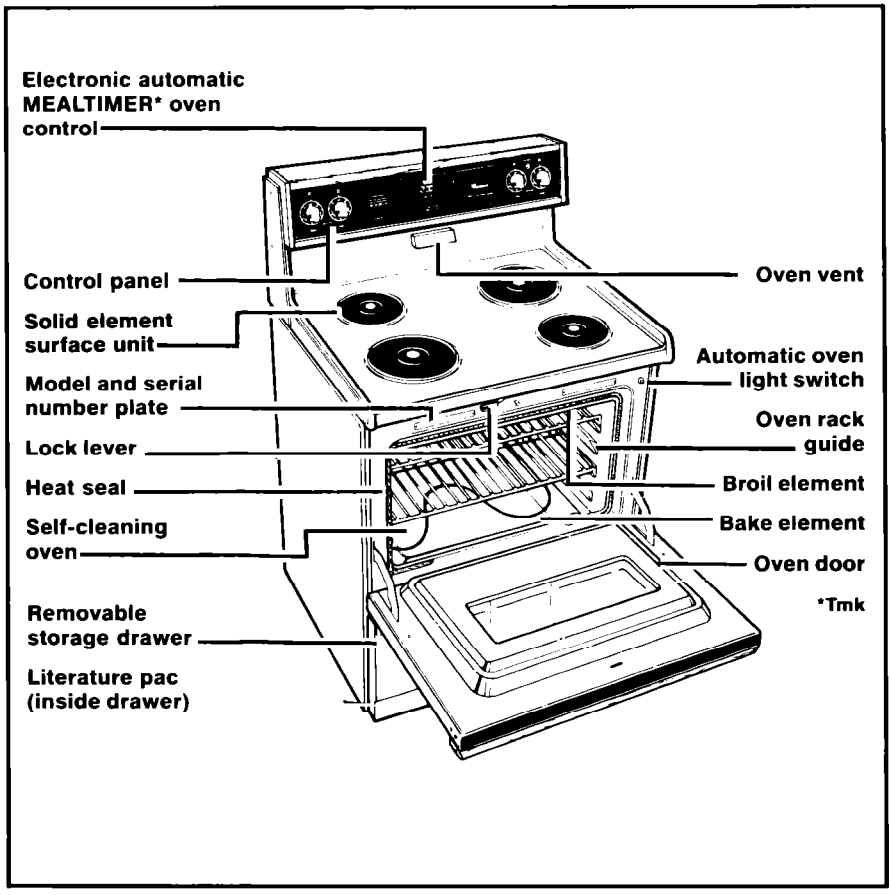
Whirlpool
Home Appliances

Use & Care Guide



SELF-CLEANING ELECTRIC RANGE
RF387PXV

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Remove the Consumer Buy Guide label. It will be easier to remove before the range is used. To remove any remaining glue:

- Rub briskly with thumb to make a ball, then remove.

  or

- Soak area with liquid hand dishwashing detergent before removing glue as described above.

Do not use rubbing alcohol or flammable or toxic solvents, such as acetone, gasoline, carbon tetrachloride, etc. These can damage the finish.

Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product. Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (behind the oven door on the frame) and purchase date from sales slip.
- Keep this book, the Cooking Guide and sales slip together in the Literature Pac.

Model Number

Serial Number

Purchase Date

Service Company Phone Number

You are personally responsible for:

- Installing and leveling the range on a floor strong enough to hold its weight, and where it is protected from the elements.*
- Properly connecting and grounding the range to electrical supply.*
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

*See the Installation Instructions.

Important Safety Instructions

⚠WARNING **Read all instructions before using the range. To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:**

- Install or locate the range only in accordance with the provided Installation Instructions.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Do not leave children alone in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit or heating element and you could be burned.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Do not store flammable materials in or near the range. They could explode or burn.
- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on cooktop by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside pan can be extinguished with baking soda, or if available, a multipurpose dry chemical or foam-type extinguisher.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves electrical efficiency.
- Never leave surface units unattended at high heat settings. A boil-over could result and cause smoking and greasy spill-overs that may ignite.
- Check to be sure glass cooking utensils are safe for use on the cooktop. Only certain types of glass, glass ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Keep range vents unobstructed.
- Always position oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

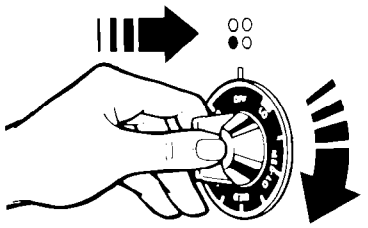
- Do not clean door seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.
- Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not touch surface units, areas near units, heating elements or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas near units, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop, the oven door and window.

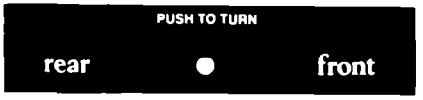
• FOR YOUR SAFETY •

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THE FUMES CAN CREATE A FIRE HAZARD OR EXPLOSION.

– SAVE THESE INSTRUCTIONS –

Using Your Range





Using the surface units

Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

Surface unit indicators

The solid dot in the surface unit indicator shows which surface unit is turned on by that knob.

Signal lights

One of the Surface Unit Signal Lights on the control panel will glow when a surface unit is on.

⚠WARNING

Burn or Fire Hazard

Be sure all control knobs are turned to OFF and all signal lights are OFF when you are not cooking. Someone could be burned or a fire could start if a surface unit is accidentally left ON.

Solid element surface units

Before placing a pan on solid element surface units for the first time, heat on HI setting for five minutes. The surface units will give off smoke as the protective coating, applied at the factory, finishes bonding to the surface.

Solid element surface units are made of heavy cast-iron to provide even cooking. Each surface unit has a built-in protective limiter. The limiter senses uneven cooking temperatures and automatically reduces the heat setting. The limiter will sense uneven heat when a pan boils dry, when a pan does not have a flat bottom, or when a pan is removed and the surface unit is left on.

Solid elements hold heat longer than conventional surface units. For best cooking results, use a high setting for only a very short period of time. Then use a lower setting to complete the cooking. You may want to turn the solid element surface unit OFF a few minutes before you finish cooking.

⚠CAUTION

Solid elements stay hot for a long time. Do not use the HI setting for long periods of time or leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

Use HI to start foods cooking; to bring liquids to a boil.

Use MED-HI to hold a rapid boil; to fry chicken or pancakes.

Use MED for gravy, puddings and icing; to cook large amounts of vegetables.

Use MED-LO to keep food cooking after starting it on a higher setting.

Use LO to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

Cookware

Pans should be the same size or larger than the surface unit to prevent boil-overs and hot handles.

Use only flat-bottomed utensils. Flat bottoms allow maximum contact between the pans and surface units for fast, even cooking. Pans with uneven bottoms or with raised patterns on the bottoms are not suitable. **Do not use trivets, woks with skirts, or canners with concave or ridged bottoms.**

To check your cookware for flatness, place a straight-edge across the bottom of each piece. Move the straight-edge around. If light shows anywhere between the pan and the straight-edge, the pan is not flat. Do not use it.

NOTE: If pan bottoms are not flat, the protective limiter will sense uneven cooking temperatures and reduce the heat setting. This will result in longer cooking times.

See the Cooking Guide for important utensil information.

The electronic oven controls

There are three parts in the oven control section:

- The digital display.
- The command buttons.
- The Set Knob.

Instructions for each oven control are covered on the following pages. Read them carefully.

When you first plug in the range, the display will show four flashing 8's. If, after you set the clock (page 8) the display again shows four flashing 8's; your electricity was off for a while. Reset the clock.

Digital display/clock

When you are not using the oven, this is an accurate digital clock. When using the oven or Minute Timer, the display will show the time, temperature settings and what command buttons have been pressed.

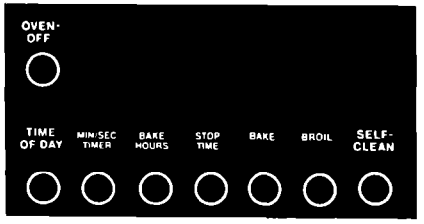
When showing the time of day, the display will show the hour and minutes.

When using the Minute Timer, the display shows minutes and seconds in the following sequence:

- For settings from 1-59 seconds, each second will show in the display.
- For settings from 1-10 minutes, the display will increase in 10 second increments.
- For settings from 10-99 minutes, the display will increase in 1 minute increments.

When using the Bake Hours and/or Stop Time, the display shows hours and minutes.

The small display will show "Err" if two commands that can not be used together are entered, such as Bake and Broil.

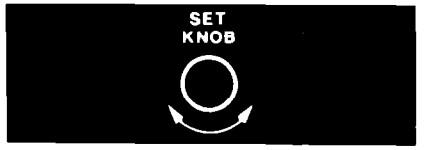


Command buttons

The command buttons tell the oven what to do and in what order. A few examples:

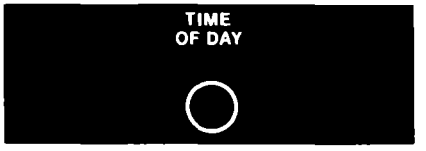
- Time Of Day tells the oven you are going to set the clock.
- Oven Off tells the oven to turn off.

Each command button (except Oven Off and Self-Clean) has its own light. The light comes on when you touch the command buttons.



Set Knob

Once you've pushed a command button to tell the oven what you want it to do, you'll use the Set Knob to set a temperature or time. Turning the Set Knob clockwise increases the number on the display. Turning the Set Knob counterclockwise decreases the number on the display.



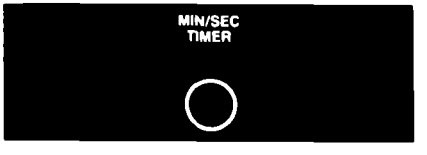
Setting the clock

1. Push the Time Of Day button. The TIME light will show in the display.

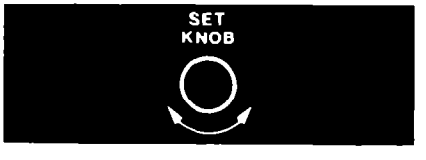
2. While pushing the Time Of Day button, turn the Set Knob until the correct time shows in the display.
3. Release the Time Of Day button.

Using the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds up to 99 minutes. You will hear 4 beeps when the set time is up.



1. Push the Min/Sec Timer button. The TIMER light will come on and the display will show "0:00."



BEEP BEEP BEEP BEEP

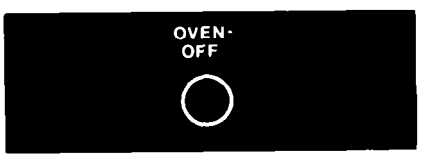
2. Turn the Set Knob until the desired time shows in the display. The Minute Timer will begin counting down 2 seconds after the time is set.
   When time is up, "End" will show in the large display and you will hear four beeps.

To cancel the Minute Timer:

- Push the Min/Sec Timer button and turn the Set Knob until "0:00" shows in the display.

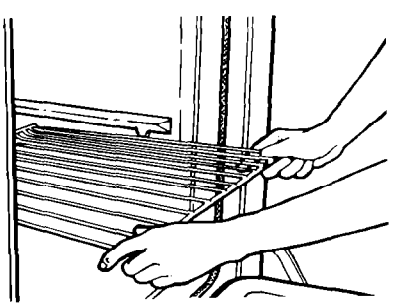
  or

- Quickly push the Min/Sec Timer button twice.



Using the Oven Off button

The Oven Off button will cancel any command button except for the Min/Sec Timer button. When the Oven Off button is pushed, "Off" will show in the large display. The display will then show the time of day or, if Minute Timer is also being used, the time remaining.



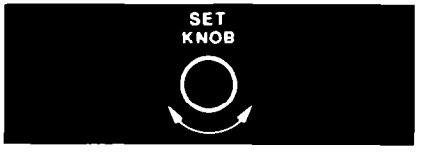
Using the oven

Baking

1. Position the rack(s) properly **before** turning on the oven. **To change rack position,** lift rack at front and pull out.

   The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1½ to 2 inches (4-5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the Cooking Guide.

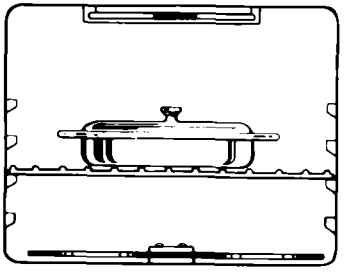
2. Push the Bake button. "350°F" will show in the small display to indicate the preset temperature and the PRE-, BAKE and ON lights will come on.



3. To cook at a different temperature, push the Bake button. Turn the Set Knob until the desired temperature shows in the small display.

BEEP BEEP BEEP

4. The oven is preheated when you hear three beeps and the PRE- light goes off.

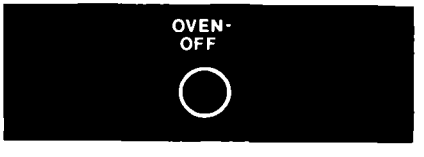


5. Put food in the oven.

NOTE: Oven racks, walls and door will be hot.

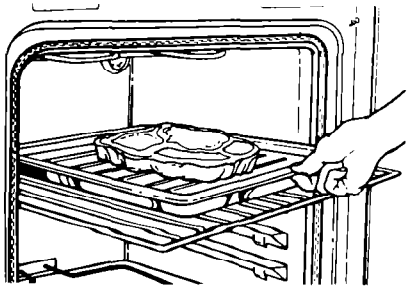
During baking, the elements will turn on and off to keep the oven temperature at the setting.

The top element helps heat during baking, but does not turn red.



6. When baking is done, push the Oven Off button. "Off" will show in the display and all other displays will go off.

NOTE: The oven automatically turns off after 11 hours, 59 minutes.

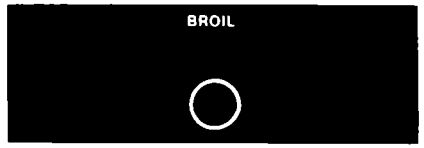


Broiling

1. Position the rack before turning the oven on. See "Broil Chart" in the Cooking Guide or a reliable cookbook for recommended rack positions.
2. Put the broiler pan and food on the rack.
3. Close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself.

4. Push the Broil button. "brl" will show in the small display and the BROIL and ON lights will come on.

5. When broiling is done, push the Oven Off button. "Off" will show in the large display and all other displays will go off.



Custom broil

- If food is cooking too fast, push the Broil button and turn the Set Knob counterclockwise until 325°F shows in the small display. The CUST BROIL and ON lights will come on.
- If you want food to broil slower from the start, push the Broil button and turn the Set Knob so a temperature between 150°F and 325°F (65.5°C and 162.7°C) shows in the small display. The lower the temperature, the slower the cooking. The CUST BROIL and ON lights will come on.

NOTE: The door must be partly open whenever the oven is being used to broil. Leaving the door open allows the oven to maintain proper temperatures.

Using the electronic automatic MEALTIMER* control

The automatic MEALTIMER* control will turn the oven on and off at times you set...even when you are not around.

Automatic baking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

*Tmk

To start baking now and stop automatically:

1. Position the oven rack(s) properly and place the food in the oven.
2. **Make sure the clock is set to the right time of day.** (See "Setting the clock" on page 8.)
3. Push the Bake Hours button. "0:00" will show in the display and the BK/HR light will come on.

4. Turn the Set Knob clockwise until the desired baking time shows in the display.

5. Push the Bake button and set the desired temperature. The display will show the set temperature and the time remaining. The BK/HR, PRE-BAKE and ON lights will come on.
6. The display will count down in minutes.

   The oven will beep three times when the PRE- light goes off.

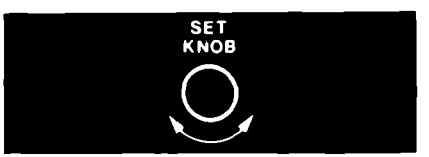
7. When the baking time is completed, the oven will turn off automatically, beep four times and "End" will show in the display.

BEEP BEEP BEEP BEEP

To delay start and stop automatically:

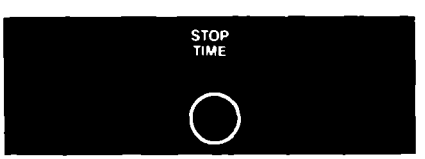
1. Position the oven rack(s) properly and place the food in the oven.
2. **Make sure the clock is set to the right time of day.** (See "Setting the clock" on page 8.)
3. Push the Bake Hours button. "0:00" will show in the display and the BK/HR light will come on.

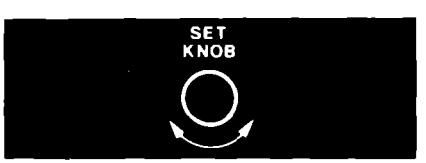
4. Turn the Set Knob clockwise until the desired baking time shows in the display.



5. Push the Stop Time button. The ST/TM light will come on. Turn the Set Knob clockwise until the desired stop time shows in the display.

   The time of day will show in the display and the ST/TM light will flash until Bake is selected.





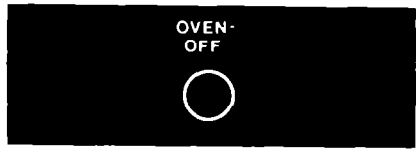
6. Push the Bake button and set the desired temperature. The display will show the time of day and set temperature. The DELAY and BAKE lights will come on.
7. Changes can be made at any time by pressing a command button.

8. When the start time is reached, the DELAY light will go off. The display will show the set temperature and the time remaining. The BK/HR, PRE-BAKE and ON lights will come on. The display will count down in minutes.

   The oven will beep three times when the PRE- light goes off.

9. When the baking time is completed, the oven will turn off automatically, beep four times and "End" will show in the display.

BEEP BEEP BEEP BEEP



To cancel the MEALTIMER* control setting:

- Push the Oven Off button. "Off" will show in the display. The time of day will then show in the display.

*Tmk

⚠WARNING

To avoid sickness and food waste when using the MEALTIMER* control:

- **Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**
- **Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.**
- **Do not allow food to remain in oven for more than two hours after end of cooking cycle.**

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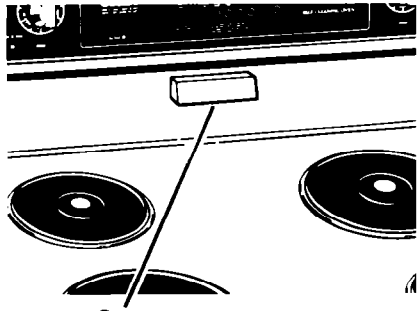


Oven vent

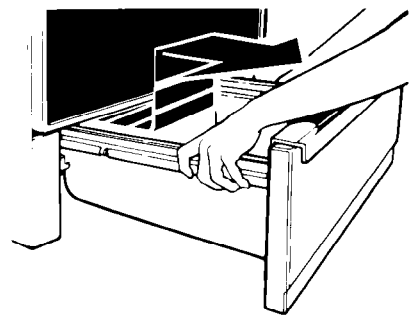
The oven vent

Hot air and moisture escape from the oven through a vent on the backguard below the control panel. The vent is needed for air circulation. **Do not block the vent.** Poor baking can result.

⚠WARNING

Burn Hazard

When the oven is ON, pans and pan handles left near the oven vent can become hot enough to burn the user and to melt plastics. Use potholders to move pans. Never store plastics, paper or other items that could melt or burn near the oven vent, or any of the surface units.

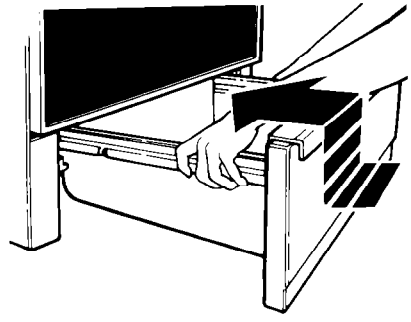


The storage drawer

The storage drawer is for storing pots and pans. **Use care when handling the drawer.**

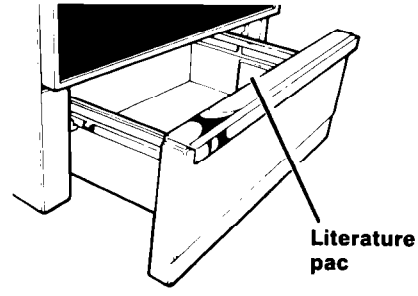
Removing the storage drawer:

1. Pull drawer straight out to the first stop. Lift front and pull out to the second stop.
2. Lift back slightly and slide drawer all the way out.



Replacing the storage drawer:

1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.
2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.



Use & care guide storage

Store this booklet, along with your Cooking Guide and sales slip in the Literature Pac, inside the storage drawer.

Optional rotisserie

If you would like a rotisserie for your oven, you can order a kit (Part No. 242985) from your Whirlpool Dealer. The kit includes easy installation instructions.

Optional door panel pac

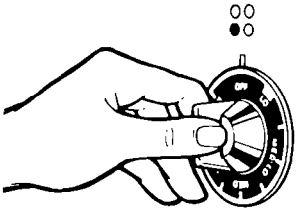
If you would like to change the color of your oven door glass to white or almond, you can order one of these kits; White (Kit No. 814069) or Almond (Kit No. 814070) from your Whirlpool Dealer. The kits include easy installation instructions.

Caring For Your Range

⚠WARNING

Solid element surface units do not glow red when hot. To avoid burns and possible electric shocks, make sure all controls are OFF and the surface units are COOL before cleaning.

Control panel and knobs



1. Pull control knobs and buttons straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs and buttons in warm soapy water. Rinse well and dry. Do not soak.
4. Push control knobs and buttons straight back on. Make sure control knobs point to OFF.

Solid element surface units

1. For best results, wipe off surface units with a damp soft cloth and soapy water after each use. Burned-on food may be removed with a soapy scouring pad. The red spot in the center of the surface unit will gradually wash off. This is normal and will not affect the operation of the surface unit.

2. **IMPORTANT:** After cleaning, apply a thin coat of salt-free oil to the COOL surface units, then heat 3-5 minutes. It may still smoke slightly when heated. If surface units have dark spots caused by grease and food, the oil treatment will improve their appearance but not eliminate the spots.

   NOTE: Optional Electrol dressing can be applied to the surface units to improve their appearance.

3. The stainless steel trim rings will yellow from the heat of the surface units and pans. This is normal. The yellowing can be removed by using stainless steel cleaner or Cook Top Polishing Creme on the trim rings.

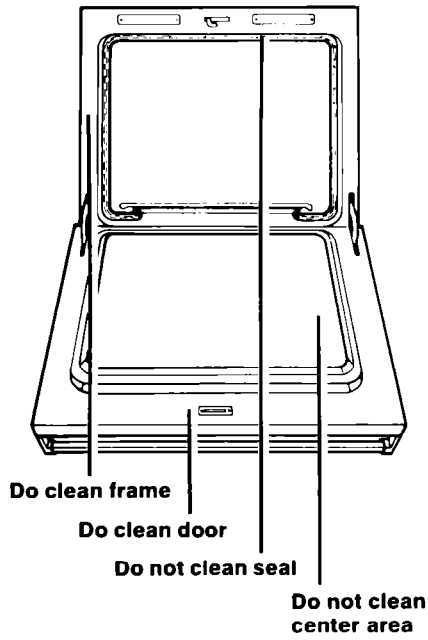
To obtain order information for Cook Top Polishing Creme (PN 814009) or Electrol dressing (PN 814030), write to:

Whirlpool Corporation
Attention: Customer Service Dept.
1900 Whirlpool Drive
LaPorte, IN 46305

Using the Self-Cleaning cycle

The Self-Cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the Self-Cleaning cycle safely.

Before you start



1. **Clean the areas shown by hand.** They do not get hot enough during the self-cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on...
   - The inside of the door. (The center area of the door does not need to be hand cleaned.)
   - The frame around the oven.

   Do not clean the fiberglass seal.

   Do not move it or bend it. Poor cleaning and poor baking will result.
2. **Remove the broiler pan and any pots and pans** you may have stored in the oven. They can't stand the heat.
3. **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
4. **If the oven has a rotisserie,** make sure the motor socket cover is closed.

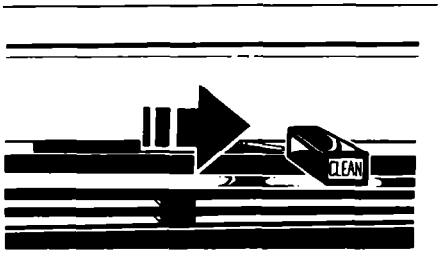
5. **If you want the oven racks to remain shiny, remove from the oven and clean by hand.** Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). After racks are cleaned in the Self-Cleaning cycle, they become harder to slide. See page 23.

Turn on a vent hood or other kitchen vent during the Self-Cleaning cycle. This will help remove heat and odors that are normal during the cycle.

⚠WARNING

- **Do not touch the oven during the Self-Cleaning cycle. It could burn you.**
- **Do not use commercial oven cleaners in your oven. Damage to the porcelain finish may occur.**
- **Do not force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.**
- **Do not use foil or other liners in the oven. During the Self-Cleaning cycle foil can burn or melt and damage the oven surface.**
- **Do not block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.**
- **Do not leave plastic utensils near the vent. They may melt.**

Setting the controls



1. Make sure the clock is set to the right time of day. (See "Setting the clock" on page 8.)
2. Move the Lock Lever **all the way to the right** – the Clean position.

3. Push the Self-Clean button. A 3-hour Self-Cleaning cycle will be set automatically. "C3:00" will show in the large display and "cln" will show in the small display. The ON light will come on.

   If a cleaning cycle other than 3 hours is desired, push the Self-Clean button. Turn the Set Knob to the new time up to 4 hours.

   - Use 2 hours for light soil.
   - Use 3-4 hours for moderate to heavy soil.

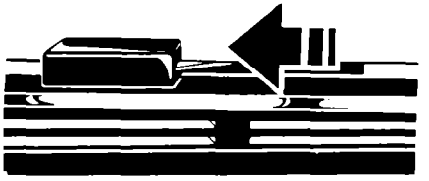
4. Skip to Step 6 if you want the Self-Cleaning cycle to start now.

5. **(Option) Delayed clean:** Push the Self-Clean button. Immediately push the Stop Time button. Immediately turn the Set Knob to the new stop time. The DELAY and ST/TM lights will come on.

After the stop time has been set, the large display will go back to showing the current time of day. "cln" will show in the small display and the DELAY light will stay on.

6. After the Self-Cleaning cycle is started, the LOCKED signal light will come on when the oven temperature exceeds normal baking temperatures. The Lock Lever must not be moved and the door can't be opened when this light is on.

BEEP BEEP BEEP BEEP



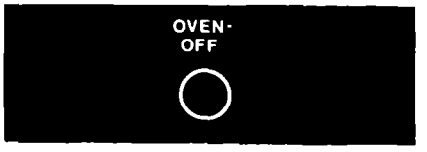
7. **After the Self-Cleaning cycle is completed,** the oven will beep four times and "End" will show in the display.

8. When the oven reaches normal baking temperatures, the Locked signal light goes off. Move the Lock Lever back to the left. **Do not force it.** Wait until it will move easily.
9. **After the oven is cool,** wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

Special tips

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of normal heat, odors and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand clean areas noted on page 18.

To stop the Self-Cleaning cycle at any time.



1. Push the Oven Off button.
2. When the Locked signal light goes off, move the Lock Lever back to the left. **Do not force it.** Wait until it moves easily.

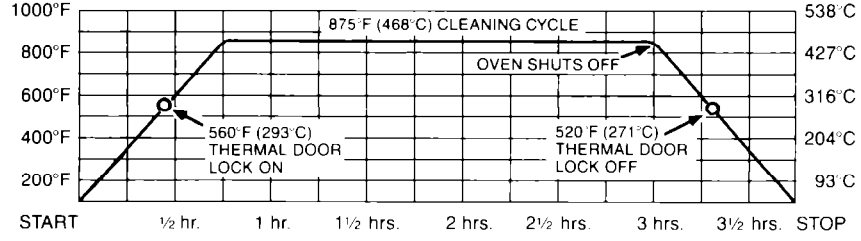
How it works

During the Self-Cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875°F (468°C). This heat breaks up grease and soil and burns it off.

This graph shows approximate temperatures and times during a Self-Cleaning cycle for 3 hours.

Self-cleaning cycle – three hour setting

(Approximate temperatures and times)



Notice that the heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

Cleaning tips

Control knobs

Clean with warm soapy water and a soft cloth.

- Wash, rinse and dry well.
- Do not soak.

Control panel

Clean with warm soapy water or spray glass cleaner and a soft cloth.

- Wash, rinse and dry well.
- Follow directions provided with the cleaner.

Surface units (Solid elements)

Clean with warm soapy water on a soft cloth.

- Make sure the cooktop and the surface units are cool.

OR

Clean with soapy scouring pad or scouring powder.

- Wipe off the surface units after each use.

NOTE: After each cleaning, heat surface units until dry.

To darken surface units or to remove rust spots:

Use salt-free oil on a soft cloth.

- Make sure surface units are cool.
- After each cleaning, apply thin coat of oil to surface units, then heat for 3-5 minutes. Slight smoking of oil will occur.

Use Electrol dressing (PN 814030)*

- Follow the directions on the dressing.

NOTE: This will improve surface unit appearance, but will not eliminate dark spots.

*See page 18 for ordering information.

Trim rings

Use stainless steel cleaner or Cook Top Polishing Creme (PN 814009)*

- Make sure surface units are cool.
- Follow directions provided with cleaner or polishing creme.

NOTE: Yellowing of trim rings is normal from heat of the surface units and pans.

*See page 18 for ordering information.

Exterior surfaces

Clean with warm soapy water and a soft cloth.

- Wipe off regularly when cooktop and oven are cool.

Use a plastic scrubbing pad for stubborn spots.

- Do not use abrasive or harsh cleaners.

NOTE: Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids can remove the glossy finish.

Broiler pan and grid

Clean with warm soapy water or a steel wool pad.

- Clean after each use.
- Wash, rinse and dry well.
- Do not clean in Self-Cleaning Oven.

Oven racks

Use Self-Cleaning cycle.

- Leave in oven during Self-Cleaning cycle.

OR

Clean with warm soapy water or soapy steel wool pads.

- Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.

NOTE: The oven racks will discolor and be harder to slide when left in the Self-Cleaning cycle. If you want them to stay shiny, remove from the oven and clean by hand.

Oven door glass

Use spray glass cleaner or warm soapy water and a plastic scrubbing pad.

- Make sure oven is cool.
- Follow directions provided with the cleaner.
- Wash, rinse and dry well.

Self-Cleaning oven

For areas outside the Self-Cleaning area use warm soapy water or soapy steel wool pads.

- Follow directions starting on page 18, "Using the Self-Cleaning cycle."
- Do not use commercial oven cleaners.
- Do not use foil to line the bottom of your Self-Cleaning Oven.

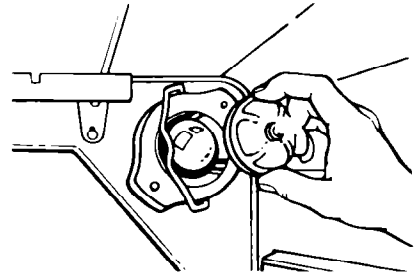
The oven light

The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

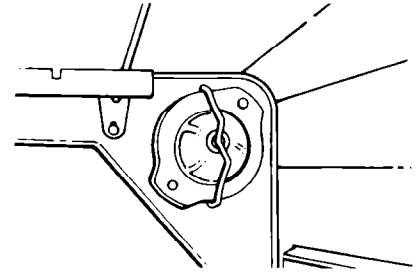
To replace the oven light:

⚠WARNING

To avoid possible shock hazard, turn off the electric power at the main power supply.



1. Remove the bulb cover in the back of the oven by pulling out and pushing the wire holder to the side.
2. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.



3. Replace the bulb cover and snap the wire holder in place. Turn the power back on at the main power supply.

⚠WARNING

The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Broken glass could cause injury.

NOTE: The oven light will not work during the Self-Cleaning cycle.

If You Need Service Or Assistance...

We suggest you follow these five steps:

1. Before calling for assistance...

Performance problems often result from little things you can find and fix without tools of any kind.

If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?

If the oven will not operate:

- Are the electronic controls set correctly? See pages 9-15.
- Have you programmed a later start time?

If surface units will not operate:

- Have you checked your home's main fuses or circuit breaker box?
- Do the control knobs turn?

If surface unit knob(s) will not turn:

- Did you push in before trying to turn?

If the Self-Cleaning cycle will not operate:

- Does the clock show the right time of day?
- Is the Lock Lever all the way to the right?
- Have you set a later start time?

If cooking results aren't what you expected:

- Is the range level?
- Are you using pans recommended in the Cooking Guide?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface elements being used?

If the oven temperature seems too low or too high:

- Was your old oven accurate? Your old oven may have shifted gradually while your new oven may be more exact.
- If, after using the oven, you are not satisfied with the temperature settings, they can be adjusted by an authorized TECH-CARE® service technician. (See "If you need service" on page 26.)

If there has been a power interruption, the display will flash 88:88. Reset the clock (page 8).

If "call" shows on the display, call for service. (See "If you need service" on page 26.)

See the Cooking Guide for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call Whirlpool COOL-LINE* service assistance telephone number. Dial free from anywhere in the U.S.:

1-800-253-1301

and talk with one of our trained consultants. The consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service*...

Whirlpool TECH-CARE FRANCHISED SERVICE

Whirlpool has a nationwide network of franchised TECH-CARE* Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES – HOUSEHOLD – MAJOR – SERVICE & REPAIR

ELECTRICAL APPLIANCES – MAJOR – REPAIRING & PARTS

OR

WASHING MACHINES, DRYERS & IRONERS – SERVICING

WHIRLPOOL APPLIANCES FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES

XYZ SERVICE CO 123 MAPLE 999-9999

4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our consultants, or if you prefer, write:

Mr. Donald Skinner
Director of Customer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

5. If you need FSP* replacement parts*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

*If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

Notes

Whirlpool® Range Product Warranty

ER001

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a franchised TECH-CARE® service company.

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:

1. Correct the installation of the range product.
2. Instruct you how to use the range product.
3. Replace house fuses or correct house wiring or plumbing.
4. Replace owner accessible light bulbs.

B. Repairs when range product is used in other than normal, single-family household use.

C. Pick up and delivery: This product is designed to be repaired in the home.

D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may also apply. For details, please contact your franchised Whirlpool distributor or military exchange.

Whirlpool
Home Appliances

Part No. 3148542
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